

ENTREE

Vegetable Pakora (4pcs) ^{DF}	\$10.50
Mouth-watering patties combining onion, potato and split chickpea flour flavoured with aromatic spices	
Onion Bhaji (4pcs) ^{GF DF}	\$10.50
Sliced onion fritters coated in chickpea flour batter and deep-fried	
Vegetable Samosa (2pcs) ^{**}	\$11.50
Triangular pastries stuffed with potato, peas, seasoned with spices	
Punjabi Chaat	\$12.90
Spiced potato, onion and tomatoes mixed with sweetened yoghurt and tamarind chutney, garnished with spinach fritters <i>*Served cold</i>	
Chooza Tikka (4pcs) ^{** GF}	\$13.90
Tender morsels of boneless chicken marinated in a home-made spice blend overnight and smoke roasted in the tandoor	
Prawn Pakoras (4pcs) ^{GF DF}	\$15.90
Prawn fritters deep-fried in a spicy flour batter and served crisp	
Garlic & Chilli Prawns (4pcs) ^{** GF DF}	\$15.90
Fresh prawns coated in garlic, lemon, chilli & pepper cooked on a sizzling pan	
Rum Kebab (4pcs) ^{GF}	\$23.50
Tender loin of baby lamb infused with spices and rum, skewered and broiled in the tandoor	
Mix Platter for Two or More	\$29.50
A fine selection of a few of the above: Vegetable Pakora, Vegetable Samosa, Chooza Tikka & Rum Kebab	

CHICKEN DISHES

Butter Chicken (Makhni Chooze) ^{** GF}	\$22.90
Tender pieces of boneless chicken, partially cooked in the tandoor and finished in a delectable sweet creamy sauce – the most popular dish on the menu voted 'Best in Canberra!'	
Chicken Tikka Masala ^{GF DF}	\$22.90
Tender boneless chicken tikka cooked in the tandoor then tossed with capsicum and tomatoes in an onion gravy	
Mango Chicken ^{** GF}	\$22.90
Tender morsels of boneless chicken cooked with a touch of fennel in a creamy mango sauce	
Punjabi Murg Masala ^{** GF DF}	\$22.90
Succulent chicken pieces sautéed with onion, tomatoes & capsicum in a masala gravy finished with fresh coriander	
Tandoori Chicken ^{** GF (Half/Full)}	\$15.90 / \$28.90
Tender chicken marinated on the bone with yoghurt, herbs & a home-made spice blend, then roasted in the tandoor. Available in a half or full size <i>*Dry dish</i>	

MOST POPULAR *

Korma ^{** GF} (Lamb/Beef/Chicken)	\$22.90
An exotic mild delicacy of the Maharajahs (Kings) – your choice of meat cooked in a delicious creamy cashew nut gravy	
Roganjosh ^{GF DF} (Lamb/Beef/Chicken/Goat)	\$22.90
Traditional Kashmiri style curry with your choice of meat tossed with tomatoes, fennel seeds, ginger, fresh coriander and a touch of lemon juice	
Bombay Aloo ^{GF DF} (Lamb/Beef/Chicken/Goat)	\$22.90
A twist on a Bombay classic featuring your choice of meat cooked with potatoes in an onion gravy, garnished with fresh coriander	
Saag ^{GF} (Lamb/Beef/Chicken)	\$22.90
A perfect harmony of aromatic spices cooked with your choice of meat in a purée of fresh spinach & cream – a traditional Punjabi dish!	
Madras ^{GF DF} (Lamb/Beef/Chicken/Goat)	\$22.90
Delicious curry cooked South-Indian style with your choice of meat flavoured with fresh curry leaves in a tasty coconut gravy	
Vindaloo ^{** GF DF} (Lamb/Beef/Chicken/Goat)	\$22.90
Spicy diced meat of your choice specially marinated then cooked with a selection of spices and vinegar in a rich tangy gravy <i>*Served med or above</i>	

BEEF DISHES

Beef Bhuna ^{** GF DF}	\$22.90
Juicy pieces of beef cooked in a home-made spice blend with fresh onion, capsicum, tomato, ginger & garlic	
Beef Dalcha ^{GF DF}	\$22.90
Diced beef cooked with yellow lentils, coriander, fresh tomatoes and a selection of spices	

LAMB DISHES

Lamb Do Piazza ^{GF DF}	\$24.90
Lamb cooked traditional North-Indian style with fresh onions in a thick gravy	
Punjabi Lamb ^{GF DF}	\$24.90
Juicy pieces of lamb cooked with fresh tomatoes, onion, capsicum and garlic with a fresh coriander garnish	
Mushroom Lamb ^{GF DF}	\$24.90
A lamb speciality combining fresh mushrooms, capsicum and tomatoes tossed in a thick onion gravy	

Most dishes can be prepared Mild, Medium, Hot, Indian Hot or Double Indian Hot to suit your taste

*All lamb and goat curries in the 'Most Popular' section will attract a \$2 surcharge

GOAT DISHES

Mushroom Mutton (with bones) ^{GF DF}	\$24.90
Goat cooked on the bone with fresh mushrooms, capsicum and tomatoes tossed in a thick onion gravy	
Goat Dalcha (with bones) ^{GF DF}	\$24.90
A goat speciality combining yellow lentils, fresh tomatoes, coriander and a selection of spices	

FISH DISHES

Goan Fish Curry ^{** GF}	\$25.90
Tender morsels of fish cooked in coconut cream, aniseed & lemon juice, garnished with desiccated coconut – a coastal speciality!	
Sangam Fish Masala ^{GF DF}	\$25.90
Marinated fish tossed with onion, tomatoes, green beans and capsicum garnished with fresh coriander	
Fish Vindaloo ^{GF DF}	\$25.90
Spicy fish specially marinated then cooked with a selection of spices and vinegar in a rich tangy gravy <i>*Served med or above</i>	

PRAWN DISHES

Bengali Prawns ^{GF DF}	\$25.90
Fresh prawns cooked with capsicum, onion, tomatoes and ginger, finished with coconut cream	
Masaladar Prawns ^{GF DF}	\$25.90
Prawns cooked with onion, tomatoes and capsicum, seasoned with aromatic spices then garnished with fresh coriander	
Prawn Vindaloo ^{** GF DF}	\$25.90
Spicy prawns specially marinated then cooked with a selection of spices and vinegar in a rich tangy gravy <i>*Served med or above</i>	

SIDE DISHES

Papadums (4pcs) ^{** GF DF}	\$3.00
Side Chilli ^{GF DF}	\$3.50
Mixed Pickles ^{GF DF}	\$3.50
Mango Chutney ^{GF DF}	\$3.50
Banana & Coconut ^{GF DF}	\$4.50
Raita ^{** GF} (Yoghurt & Cucumber)	\$4.50
Kachumber ^{GF DF} (Onion, Tomato & Cucumber)	\$4.50
Side Dish Trio ^{GF} (Raita, Kachumber & Mango Chutney)	\$11.50

GF: Gluten Free **DF:** Dairy Free ****:** Our Recommendation

VEGETERIAN DISHES

Punj Ratni Dal ** GF DF (Side/Full)	\$9.90 / \$18.90
Varieties of lentils cooked with onion, cumin seeds & tomatoes	
Dal Makhani GF	\$18.90
Black lentils cooked with a touch of cream, freshly ground spices and coriander – a Punjabi staple!	
Aloo Gobhi GF DF	\$19.90
Cauliflower and potatoes cooked with ginger and tomatoes	
Aloo Baingan GF DF	\$19.90
Eggplant and diced potato cooked with green beans, ginger and tomatoes in a dry onion gravy	
Navrattan Korma ** GF	\$19.90
Fresh mix of vegetables cooked in a creamy cashew nut gravy	
Palak Paneer ** GF	\$19.90
Cubes of home-made cottage cheese cooked in a fresh spinach purée with aromatic spices – a local favourite!	
Vegetable Masala GF DF	\$19.90
Seasonal vegetables cooked in a home-made spice blend in onion and tomato gravy – a vegan delight!	
Malai Kofta **	\$19.90
Mashed potato, nuts & cottage cheese balls deep fried then cooked in a rich creamy cashew nut gravy	
Masaledar Baingan GF DF	\$19.90
Spiced eggplant tossed with onion, shallots & garnished coriander	
Shahi Paneer GF	\$19.90
A royal abundance of flavours combining home-made cottage cheese with a rich cashew nut gravy and a creamy tomato finish	
Veg Makhanwala (Butter Veggies) GF	\$19.90
A special adaption of our famous Butter Chicken recipe combining seasonal vegetables with a delectable sweet creamy sauce	
Kadhai Paneer GF	\$19.90
Home-made cottage cheese tossed in onion, tomatoes & capsicum with a touch of fresh coriander and garlic	
Mushroom Aloo GF	\$19.90
Mushrooms, potatoes and peas cooked together in a thick onion and tomato gravy finished with cream <i>*Can be made dairy-free</i>	

DESSERTS

Mango/Rose/Punjabi Lassi GF (Yoghurt Drink)	\$5.50
Gulab Jamun (2pcs) (Sweet Sugar Dumplings)	\$7.90
Mango Kulfi GF (Indian Mango Ice Cream)	\$8.90
Punjabi Kulfi GF (Traditional Pistachio Ice Cream)	\$8.90

BREADS

Roti **	\$3.50
Wholemeal dough baked in the tandoor and buttered <i>*Can be made dairy-free</i>	
Plain Naan	\$3.50
Plain flour kneaded with egg, milk, yoghurt and a touch of sugar then baked in the tandoor and buttered	
Garlic Naan	\$4.00
Naan brushed with aromatic garlic and fresh coriander	
Chilli Naan	\$4.50
Naan filled with our fresh home-made chilli sauce – a spicy delight!	
Peshwari Naan	\$6.00
Sweet naan filled with raisins, coconut and assorted nuts	
Cheese Naan **	\$6.00
Naan filled with shredded cheese - melts in your mouth!	
Cheese-Garlic Naan	\$6.50
Naan filled with shredded cheese, fresh garlic and coriander	
Naan Basket	\$13.00
A perfect combination of: Plain Naan, Garlic Naan & Cheese Naan	

RICE

Saffron Rice GF DF	\$3.50
Rice with a touch of saffron colour	
Kashmiri Pulau GF	\$10.50
A mixture of sultanas, desiccated coconut, fennel seeds and sugar blended through saffron rice – a sweet treat!	
Indian Fried Rice GF DF	\$14.50
Fried rice mixed with selected seasonal vegetables, egg, soy sauce and mild spices - served Indo-Chinese style! <i>*Add Chicken for \$2</i>	
Vegetable Biryani GF DF	\$22.90
Seasonal vegetables cooked with rice in an exotic blend of herbs and home-made spices	
Punjabi Biryani ** GF DF (Lamb*/Beef/Chicken)	\$24.90
A tasty dish with your choice of meat cooked in rice with tomatoes, onion, capsicum and garlic in a home-made spice blend with fresh coriander <i>*Lamb will attract a \$2 surcharge</i>	

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Please check in with our staff for any special dietary requirements - we are happy to help!

Indian Affair Restaurant

SERVING NORTH INDIAN CUISINE FOR 20+ YEARS

WINNER - Restaurant & Catering ACT / Southern NSW Awards for Excellence



Opening Hours

Monday - Saturday

5pm - 9:30pm

(Kitchen closes 9:15pm)

DINE-IN & TAKEAWAY

Fully Licensed & BYO (Bottled Wine Only)

Delivery available through our website

Complimentary side dish for orders over \$45*

(*takeaway only)

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